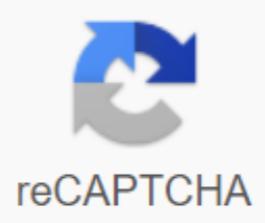




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I Want My Baby Back Ribs. "Babyback Ribs" TV commercial I want my baby back I want my baby back I want my baby back I want my babyback babyback babyback Chili's babyback ribs Barbecue sauce Radio commercial All right, here we go I want my babyback, babyback Babyback, babyback I want my babyback Chili's (Chili's) Babyback ribs I want my babyback Chili's (Chili's) Babyback ribs I want my Chili's babyback ribs I want my babyback, babyback (oh, ribs) Babyback, babyback (Chili's, babyback) I want my babyback, babyback (ribs) Babyback, babyback (hey yeah) I want my babyback ribs Barbecue sauce, yeah (barbecue sauce) Back to main lyrics Back to home by Silvia Forsman February 11, 2013 August 16, 2017 0362 Welcome back to Alcoholics Bar & Grill. Those of you who have ventured into Alcoholics know, customers are heard and valued here. Chef Patrick listened to his diners when they enquired about pork and ribs, which paved the way to a new favourite on Alcoholics' menu – Baby Back Ribs. Recipes for popular dishes such as ribs can cause controversy amongst chefs and foodies when claims of greatness or superiority come into play. On the internet you can find a plethora of suggestions, critiques, recipes and discussions on ingredients and techniques that bode best for ribs. Luckily for us, Chef Patrick has used his experience and knowledge to make his very own recipe and introduced this contender into the competitive ribs market. The Baby Back Ribs are not the only new edition to the menu. They have also created a Beer Cocktail, which is a recommended accompaniment to the Baby Back Ribs; a bit of a posh man-treat if you ask me! The ribs come with salad and a choice of mashed potatoes or chips. The Beer Cocktail consists of beer, tequila, lime and cointreau. My experience with beer other than by its lonesome had only been with Shandy (yummy!) and Submarine (shot of tequila in a mug of beer – not so yummy). Hearing the ingredients of the Beer Cocktail made me feel nervous. Firstly it is usually beer or cocktail not Beer Cocktail and secondly, you either love tequila or hate it... I hate tequila. So when we were presented with the frosted mug holding the alcohol I fear the most, I was reluctant to take the first sip. I watched the reaction of my companion for this review, Daniel, before I made my own attempt. He seemed to enjoy it but did warn me it was "punchy". After I took my first sip I waited for the feeling of discomfort that thankfully never came. I had yet to decide whether this drink was for me, but I most certainly did not hate it. I love gin and tonic and the Beer Cocktail had a resemblance to a gin and tonic in the clean and polished taste but rather than gin, a subtle taste of tequila lingered and left. It was tangy, fresh and deceptively alcoholic. Next came the Baby Back Ribs. A giant portion that had me question whether I should cancel our dessert. The presentation was clean and simple; a big white plate close to the length of my extended arm with a slab of glossy ribs laid across, spiced chips and dressed salad. The ribs, as should be, had the meat pull with ease off the bone. I knew I would not be able to finish the entire slab so I ate from middle and ends; it was a tad too large for me, so I gave a third of my slab to the happy-to-receive Daniel. The ribs were evenly cooked and glazed in barbecue sauce made with Jack Daniels. The consistency of the glaze was sticky and thick enough to provide flavour without asking for more sauce nor seasoning. If you have not been to Alcoholics or maybe you have but haven't ordered the ribs, come have a try and maybe you will find that flying to Bali is not the only way to enjoy a good slab of ribs. Although the show belongs to the ribs, the salad was well dressed in vinaigrette and in a good proportion to steer clear from being a garnish or an irrelevant part of the dish. The chips were plentiful, crisp and tossed in a spice mix; probably seasoned with paprika. We decided to spoil ourselves and continue with dessert as soufflé is a necessary indulgence from time to time (most of the time to be honest). But after our mammoth meal we had to take a breather and sip our soft drink slowly to make some room. The time had come after half an hour and near escape from a food coma. The Amaretto Soufflé with Baileys ice cream was delicious. The soufflé tasted like creamy marzipan from the cream bottom flavoured with Amaretto. The top was light but not foamy, a good density. The ice cream could not go wrong; Baileys and cream are a marriage that can never be broken, a classic mix too good to be cast aside as a cliché. So,

jingle, i want my baby back ribs song lyrics, i want my baby back ribs michael scott, i want my baby back ribs chili's back ribs commercial, i want my baby back ribs chili's commercial

